

# With Us You Will Get Safe Food

## I Follow These 10 Golden Rules

### Hygiene Rule Codes

1

Keep vending premises/cart clean and pest free



2

Use potable water for washing fruits and vegetables



3

Keep sliced fruits & vegetables covered and at cold temperature



4

Wash chopping board knives, etc. with clean water before and after use



5

Keep dustbins covered



If any concern

### Hygiene Rule Codes

Wear clean clothes/uniform

6



Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.

7



Use water proof bandage to cover cuts or burn wounds

8



Do not handle food when unwell

9



Use clean and separate dusters to clean surfaces and wipe utensils

10



Give your Feedback to Company Name

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SMS or Whatsapp  
**9868686868**

Always quote FSSAI Number for quick action

(Company Name)

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